


TECHNICAL BULLETIN

 CITY OF RALEIGH, N.C.	INSPECTIONS DEPARTMENT 2009 NCMC			
Panini Grills and Light-duty electric food heat processing appliances	SECTION 507.2	PAGE 38	EFFECTIVE DATE 12/1/09	REVISION DATE 12/1/09
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507 Commercial Kitchen Hoods

507.2 Where required. A Type I or Type II hood shall be installed at or above all commercial cooking appliances in accordance with Sections 507.2.1 and 507.2.2. Where any cooking appliance under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed.

507.2.1 Type I hoods. Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges.

507.2.1.1 Operation. Deleted

507.2.2 Type II hoods. Type II hoods shall be installed where cooking or dishwashing appliances produce heat, steam, or products of combustion and do not produce grease or smoke, such as steamers, kettles, pasta cookers and dishwashing machines.

Exceptions:

1. Under-counter-type commercial dishwashing machines.

2. A Type II hood is not required for dishwashers and potwashers that are provided with heat and water vapor exhaust systems that are supplied by the appliance manufacturer and are installed in accordance with the manufacturer's instructions.

3. Light-duty electric convection, bread, retherm or microwave ovens. The additional heat and moisture loads generated by such appliances shall be accounted for in the design of the HVAC system.

4. A Type II hood is not required for the following electrically heated appliances: toasters, steam tables, popcorn poppers, hot dog cookers, coffee makers, rice cookers, egg cookers, holding/warming ovens. The additional heat and moisture loads generated by such appliances shall be accounted for in the design of the HVAC system.

5. Low-temperature [not greater than 120°F (49°C)] commercial chemical-type dishwashers

Note: Exception 5, reference to 120 degrees should be 140 degrees, per Henry Webster, North Carolina Department of Insurance (NCDOI).

Panini grills and any light-duty food heat processing equipment used as the only cooking method provided for a food product will require a Type I hood.

Exceptions:

1. When the appliance is only used for warming, the heat load may be accounted for in the design of the HVAC system, as provided for in Section 507.2.2 exceptions 3 and 4.
4. Light-duty food heat processing equipment listed above, in exceptions 3 and 4, shall be defined as having maximum rating of 3000 watts.
2. Turbo-Chef oven models C3 and NGC, as approved by DOI.